



C. Earl Hunter, Commissioner

Promoting and protecting the health of the public and the environment.

Guidelines for Holiday Fair

Food Supplies

All food should be from approved sources.

Food Protection

All food items must be protected from contamination during storage, cooking, display, and service.

Non-permitted Vendors

Vendors engaged only in dispensing of nonpotentially hazardous beverages or nonpotentially hazardous prepackaged food are exempt from permitting. These foods would include baked goods, jams, jellies etc. No on-site preparation or handling of food is allowed.

Permitted Vendors

Any vendor storing, preparing, cooking and serving food must be permitted. These guidelines should be followed:

1. General

All food must arrive ready to be served or ready to be cooked, and when cooked require minimal preparation to be served.

2. Storage

Potentially hazardous food should be held at 45°F or below, or 130°F or above at all times.

3. Cooking

Potentially hazardous foods should meet the following temperatures:

Poultry and stuffings	165°F
Ground Beef	155°F
Pork, game animals, and comminuted meat	155°F
Roast beef and beef steak	155°F (surface)
Eggs and egg products	145°F

A probe thermometer 0-220° should be provided.

4. Handwashing

Adequate methods must be taken to ensure clean hands. When a handwashing lavatory is not available in the immediate area, a container of water with a spigot, soap, and disposable towels should be provided.

5. Equipment and Utensils

Equipment and utensils that come in contact with food should be properly cleaned and sanitized to prevent contamination.

Contact Information:
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